

INFORMATION LETTER

NATIONAL CANNERS ASSOCIATION

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For Members
Only

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FDA Official Promises Improvement in Hearings

Deputy Commissioner Charles W. Crawford of the Food and Drug Administration recently made a statement to one of the trade publications, indicating that some of the conditions of Food Standards Committee hearings, about which industry has complained, will be corrected. Mr. Crawford's statement is recorded in the November 21 issue of *Food Field Reporter* as follows:

"Washington—The Food and Drug Administration is 'determined to correct errors and mistakes of judgment and attitude' which have characterized some past hearings of its Food Standards Committee in connection with formulation of food standards. Deputy

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Price Advantage to Consumer In Buying Canned Foods Cited

Canned fruits and vegetables can be bought at retail prices that are generally below those of frozen products and compare favorably with the same foods in the fresh form, members of the Ohio Canners Association were told this week by Nelson H. Budd, Assistant Secretary and Director of Information of N.C.A.

Quoting from an official report of the U. S. Department of Commerce, Mr. Budd told the Ohio cannery that "retail prices of canned fruits and vegetables average generally between 60 and 80 percent of the prices of equivalent quantities of the corresponding frozen products. Usually, the maximum price among the differ-

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Farm Bureau Hears J. P. King

J. P. King, chairman of the N.C.A. Raw Products Committee, represented the Association this week on the program of the annual convention of the American Farm Bureau Federation. Mr. King spoke on "Grower-Processor Relations" at the Fruit and Vegetable Conference, one of a group of national conferences held December 12 as a feature of the five-day meeting, which was held in Chicago.

Gillette Praises N.C.A. Statement on Price Spreads

N.C.A. Secretary Carlos Campbell appeared before the Gillette subcommittee of the Senate Committee on Agriculture on December 13 in response to an invitation to supply information pertaining to the price spread between what the farmer receives for his raw products and what the consumer pays for canned fruits and vegetables.

Following Mr. Campbell's presentation, Chairman Guy Gillette (Iowa) and the subcommittee counsel, Paul Hadlick, complimented Mr. Campbell on a "remarkably fine job in the preparation" of his material. Senator Claude said: "It is one of the fullest and most comprehensive statements that has been made, and we are very grateful to you for it."

The subcommittee also heard H. J. Heinz II, president of H. J. Heinz Company, who described the complexities of the food processing business and distinguished the Heinz operations from those of the canner of fruits and vegetables, and Charles G. Mortimer, Jr., vice president in charge of marketing, General Foods Corp., who testified with respect to price spreads in frozen foods and certain other items handled by General Foods.

In view of the fact that Mr. Campbell's testimony presented a picture of the fruit and vegetable canning industry, it is reproduced in full in a Supplement to this issue of the INFORMATION LETTER.

Chairman Gillette opened the hearing with the comment that the subcommittee was again directing its attention "to the main subject of the current inquiry, namely the price spreads on the produce of our domestic farmers." At the time it leaves the farm and is delivered to the consumer. He continued:

"Two important factors in the movement of fruits and vegetables to the consumer are the frozen food processors and the cannery. The time allocated for current hearings does not permit calling all of these processors before us at this time, so we will have to be content with an examination of a few and depend upon correspondence and future scheduled hearings to supply the additional information that will be needed."

"I understand that a subcommittee of the House Committee on Agriculture has made a recent study of wholesale fresh fruit and vegetable markets in a number of the (Please turn to page 357)

SCHEDULE OF PRINCIPAL EVENTS OF THE 1950 CONVENTION

(Details Announced to Date: Subject to Revision)

National Food Sales Conference

January 24-27

(Jointly sponsored by N.C.A. and N.F.B.A.)

Sunday, January 22

All day—Registration of National Food Brokers Association, Chalfonte Hotel

Monday, January 23

9:30 a.m. and 2 p.m.—Business meetings of N.F.B.A., Carolina Room, Chalfonte Hotel

Tuesday, January 24

All day—Sales meetings—brokers, buyers, and sellers
7 p.m.—Annual N.F.B.A. Banquet, Grand Ballroom, Convention Hall

Wednesday, January 25

All day—Sales meetings—brokers, buyers, and sellers
9:30 a.m.—Meeting of N.C.A. Budget Committee, Suite 1007, Hotel Traymore

2 p.m.—Meeting of N.C.A. Buildings Committee, Chippendale Room, Hotel Traymore

Thursday, January 26

All day—Sales meetings—brokers, buyers, and sellers
10 a.m.—Meeting of N.C.A. Labeling Committee, Chippendale Room, Hotel Traymore

10 a.m.—General session of the National Preservers Association, Marlborough-Blenheim Hotel

12:15 p.m.—Luncheon meeting of National Meat Canners Association, Rutland Room, Haddon Hall

12:30 p.m.—Luncheon meeting of N.C.A. Administrative Council, Rose Room, Hotel Traymore

12:30 p.m.—Luncheon meeting of N.C.A. Convention Committee, Rose Room, Hotel Traymore

1:30 p.m.—Business meeting of N.C.A. Convention Committee, Mandarin Room, Hotel Traymore

2 p.m.—General Session of the National Preservers Association, Marlborough-Blenheim Hotel

6:30 p.m.—Dinner for State Secretaries, Mandarin Room, Hotel Traymore

Friday, January 27

All day—Sales meetings—brokers, buyers, and sellers
All day—Registration of National-American Wholesale Grocers Association, Ambassador

9:30 a.m.-6 p.m.—Canning Machinery and Supplies Exhibit, Convention Hall

10 a.m.—Technical session of the National Preservers Association, Marlborough-Blenheim Hotel

10 a.m.—Executive session of N.C.A. Board of Directors, Rose Room, Hotel Traymore

2 p.m.—Open session of N.C.A. Board of Directors, Rose Room, Hotel Traymore

5 p.m.—Distribution of Attendance Awards by C.M.&S.A., Convention Hall

7 p.m.—Young Guard Banquet and Entertainment, American Room, Hotel Traymore

Food Congress on Production

January 28-31

(Jointly sponsored by N.C.A. and C.M.&S.A.)

Saturday, January 28

All day—Business meetings and grocery exhibit—N.A.W.G.A., Ambassador

9 a.m.—Meeting of N.C.A. Nominating Committee, Room 1, Convention Hall

9:30 a.m.-6 p.m.—Canning Machinery and Supplies Exhibit, Convention Hall

10 a.m.—General Session of N.C.A., Ballroom, Convention Hall

2 p.m.—N.C.A. Canning Problems Conference, Convention Hall

2 p.m.—N.C.A. Raw Products Conference, Convention Hall

2 p.m.—N.C.A. Fishery Products Conference, Convention Hall

4 p.m.—Joint N.C.A. Session on Food and Drug hearings, Convention Hall

5 p.m.—Distribution of Attendance Awards by C.M.&S.A., Convention Hall

6 p.m.—Dinner meeting of N.C.A. Raw Products Committee, Chippendale Room, Hotel Traymore

7 p.m.—Annual Dinner Dance under auspices of Canning Machinery & Supplies Association, Trimble Hall, Claridge Hotel

8 p.m.—N.C.A. Raw Products Smoker, Rose Room, Hotel Traymore

Sunday, January 29

9 a.m.—N.C.A. Raw Products Conference, Room 21, Convention Hall

10:30 a.m.—Annual Meeting of C.M.&S.A., Room B, Convention Hall

1-6 p.m.—Canning Machinery and Supplies Exhibit, Convention Hall

2 p.m.—General Session of N.C.A.; installation of officers; Ballroom, Convention Hall

2 p.m.—Grocery Exhibit, N.A.W.G.A., Ambassador

5 p.m.—Distribution of Attendance Awards by C.M.&S.A., Convention Hall

6:30 p.m.—Old Guard Reception and Dinner, Claridge Hotel

8:45 p.m.—Entertainment by Sigmund Romberg, sponsored by C.M.&S.A., Warner Theater, 2015 Broadway

Monday, January 30

All day—Business meetings and grocery exhibit—N.A.W.G.A., Ambassador

9 a.m.—Special Corn Meeting, joint sponsorship of N.C.A. and Corn Canners Service Bureau, Convention Hall

9:30 a.m.-6 p.m.—Canning Machinery and Supplies Exhibit, Convention Hall

10 a.m.—Miscellaneous N.C.A. Technical Meetings (details to be announced), Convention Hall

1 p.m.—Luncheon of National Pickle Packers Association, West Room, Haddon Hall

5 p.m.—Distribution of Attendance Awards, Convention Hall

Tuesday, January 31

All day—Business meetings and grocery exhibit—N.A.W.G.A., Ambassador

FOREIGN TRADE

FAO Rejects Clearing House; U. S. To Aid Study of Surplus

Commodity agreements, where practicable, provide the best method for dealing with current surplus commodity situations or with those that might arise in the near future, the Food and Agriculture Organization has decided, in disapproving a proposal for an International Commodity Clearing House.

At the FAO conference held in Washington recently, a Committee on Commodity Problems was established. This is an advisory body composed of the representatives of 14 governments functioning to assist food deficit and surplus countries to come together so as to effect transactions on special terms for the movement of surpluses.

The conference endorsed FAO's full participation in the expanded program of technical assistance for economic development as worked out by the United Nations and the specialized agencies, and adopted a system of priorities as to the types of programs which should be undertaken first.

Gillette Praises N.C.A.

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large cities of the United States. In order not to duplicate their efforts the subcommittee will endeavor to look over that committee's hearings and findings. From newspaper accounts of the House committee's efforts I am led to believe that the consumer's food bill might be reduced by improvements in the wholesale markets in six key cities.

"With the facts before it, the subcommittee can make recommendations for legislation which it believes will correct the problems shown by these facts. The subcommittee can also recommend action by administrative agencies of the federal government, and can even make suggestions to consumers as to how they can cooperate to hold down the cost of their weekly food basket.

"In these studies we are grateful for the many suggestions that have come through the mails from consumers, dealers, wholesalers, and food processors. The volume of correspondence has been so great that I cannot make an estimate as to when my office will get around to making suitable acknowledgments. I wish to assure all who have written me that the staff of the subcommittee diligently reads every communication that comes in relating to the study of food price spreads, and will continue to do so."

Invitations for Bids

★ Quartermaster Purchasing Office—111 East 16th Street, New York 3, N. Y.; 1819 West Pershing Road, Chicago 9, Ill.; Oakland Army Base, Oakland 14, Calif.

Veterans Administration—Procurement Division, Veterans Administration, Wash. 25, D. C.

The Walsh-Healey Public Contracts Act will apply to all operations performed after the date of notice of award if the total value of a contract is \$10,000 or over.

The QMC has invited sealed bids to furnish the following:

CANNED VEGETABLES—4,420 dozen No. 2 cans each of lima beans, green and wax beans, and corn, and 4,420 dozen 12-oz. (307 x 306) cans of peas, all f.o.b. origin. Bids due at Chicago under Bid No. QM-11-183-50-352 by Dec. 21.

CANNED FRUITS—4,550 dozen No. 2½ cans each of apricots, Royal Anne cherries, Kadota figs, fruit cocktail, peaches, and pineapple, all f.o.b. origin. Bids due at Chicago under Bid No. QM-11-183-50-354 by Dec. 22.

CANNED FISH—53,040 7-oz. (307 x 112) cans of tuna and 55,088 8-oz. (307 x 201) or 26,544 16-oz. (801 x 411) cans of salmon. Bids due at Chicago under Bid No. QM-11-183-50-351 by Dec. 28.

CANNED JAMS—4,354 dozen 11-oz. (211 x 304) cans each of apricot, grape, peach, raspberry, and strawberry jams, f.o.b. origin. Bids due at Chicago under Bid No. QM-11-183-50-355 by Dec. 29.

The Veterans Administration has invited sealed bids to furnish the following:

MINT JELLY—600 No. 10 cans, f.o.b. destination. Bids due under Invitation No. 144-S by Jan. 8.

CANNED PINEAPPLE—4,000 dozen No. 2 cans, slices (water-packed), 2,862 dozen No. 10 cans, slices (extra heavy syrup), and 6,500 dozen No. 10 cans, tidbits (heavy syrup), all f.o.b. destination. Bids due under Invitation No. 144-S by Jan. 10.

STATISTICS

1949 Sauerkraut Pack

The 1949 pack of sauerkraut was 4,955,687 actual cases as compared with last year's pack of 3,189,363 actual cases, the Association's Division of Statistics reports. Bulk sauerkraut production for the 1948-49 season totaled 347,699 (45-gallon) casks, compared with 150,974 (45-gallon) casks for 1947-48. These bulk figures are those actually reported to the Division of Statistics and do not include estimates for companies not reporting bulk or for bulk packers who do not can.

The 1948 and 1949 sauerkraut packs in actual cases by states is shown below:

Sauerkraut Packs, 1948 and 1949

State	1948 (actual cases)	1949 (actual cases)
New York	1,145,079	1,287,475
Ohio, Mich., and Ind.	897,635	1,228,769
Wisconsin	822,877	1,528,824
Other Midwest	40,024	93,127
West	210,811	455,241
South	378,487	887,251
U. S. Total	3,189,363	4,955,687

PERSONNEL

Michigan Canners Association

The Michigan Canners Association elected the following officers recently at the association's annual convention:

President—Harvey W. Norris, Crystal Canning Co., Frankfort; vice president—A. Edward Brown, Michigan Fruit Canners, Inc., Benton Harbor; and secretary-treasurer—Reed M. Roberts, Grand Rapids (reelected).

Indiana Canners Association

The Indiana Canners Association elected the following officers recently at its annual convention:

President—H. L. Aukerman, Caar Canning Co., Redkey; vice president—William Butterfield, Butterfield Canning Co., Muncie; and secretary-treasurer—A. F. Dreyer, Indianapolis (reelected).

New York State Canners

The Association of New York State Canners, Inc., elected the following officers last week at the association's 64th annual convention:

President—George M. Pierce, Fairmont Foods Co., Inc., Barker; vice president—Donald E. Tobin, Victor Preserving Co., Ontario Center; treasurer—Clifford G. Stell, Comstock Canning Corp., Newark; and executive secretary—William H. Sherman, Rochester (reelected).

Ohio Canners Association

All officers of the Ohio Canners Association were reelected this week at the association's annual convention:

President—Norman Spain, Winchester Canning Co., Canal Winchester; first vice president—W. A. Scheid, Campbell Soup Co., Napoleon; second vice president—French Jenkins, La-Choy Food Products, Archbold; and secretary-treasurer—Roy Irons, Clyde.

Poultry Canned in October

The quantity of poultry canned or used in canning during October totaled 10,667,000 pounds, the Bureau of Agricultural Economics reports. This quantity was 26 percent less than the quantity used in October last year but about 14 percent above the quantity used in October, 1947.

Improvement in FDA Hearings

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Commissioner Charles W. Crawford told *Food Field Reporter*.

"We are deeply concerned with complaints we have received about the conduct of these hearings and are giving them most careful consideration," Mr. Crawford said. "Unfortunately, it has proved upon investigation, that there is ground for some of the complaints and we wish to assure the food industry that the conditions will be corrected so far as humanly possible. We are more than anxious that the highly important food standard making proceedings shall be conducted on an open and frank basis dominated by facts rather than emotion."

The complaints referred to by Mr. Crawford involve charges of arbitrary and 'bureaucratic' attitudes on the part of some members of the Food Standards Committee. They have been voiced by some leading industry lawyers and in a trade publication.

"Window Dressing' Hit

Complaint has been made that government members of the panel refused to reveal, at the open hearings called by the committee in connection with proposed standards, just why FDA believed a standard was necessary, what, if any, consumer abuses had been found and what the government technologists thought the standard should cover.

Industry men claim this leaves them in the dark and they do not know what sort of a showing to make. They have nothing concrete before them either to criticize or approve and feel they are spending valuable time at a proceeding which amounts to nothing more than 'window dressing.'

"They believe that if the Food Standards Committee is to hold open hearings there should be a frank exchange of information and opinion as to whether a standard is needed and, if so, what it should encompass. They complain that the committee has refused to receive evidence or argument that a standard is not needed, but has proceeded on the theory that 'we'll have a standard, or else.'

Mr. Crawford said he and other top FDA officials believe food standard making should be a fact finding job and should be approached in a studious way. Specifically, hearings before the Food Standards Committee should 'arise above personalities and get down to brass tacks' so the committee will be in a position to advise FDA just what situation exists with respect to the particular product under consideration, he said. Mr. Crawford believes the committee should find facts both from within and without FDA; that FDA technologists should disclose their views at the outset as to why a standard is needed and what they feel the standard should be and

that committee members should listen to industry testimony that no standard is needed, if such testimony is offered.

"Should Find Facts"

"In short, the committee should find all facts possible and make its recommendations to FDA so we will then be in position to determine administratively whether it is desirable in the interest of consumers to go ahead with the formal procedure," Mr. Crawford said.

The Food Standards Committee is an unofficial group set up to advise FDA on food standards. Such committees have been functioning since about 1904, Mr. Crawford said, and have been of considerable aid to FDA in standard-making.

Budd at Ohio Meeting

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ent brands of the canned item is lower than the minimum price in the range for the comparable frozen fruit or vegetable. In some instances, canned prices are also well below the cost to urban consumers of fresh products, even when the latter are in flush supply."

Mr. Budd's address was entitled "There's a Good Story in Canning." In addition to pointing out the favorable price performance of the canning industry, he emphasized that canning is a public service in other ways. He stressed the year-round availability of canned foods, their nutritive values, the scientific character of their production, and dwelt on how they conserve crops and contribute important payrolls to agriculture and labor. "In short," he said, "they make a resounding contribution to civilization."

"Canners ought to spread that story," Mr. Budd asserted. "You can do this with good grace," he told the

Ohio cannery, "because you are important in the economy of your locality. You operate more than 100 canning plants, you produce more than 50 different packs, totaling close to five million cases a year. The estimated dollar value of those products is around \$15,000,000. You have invested many thousands of dollars in your plants and equipment. Ohio farmers are interested in seeing you continue to operate those plants and machines because you represent one of their best means of getting their crops to outside markets. In a normal year the raw products purchased by Ohio cannery will pay Ohio farmers more than eight million dollars and that money means much to their continued well being. You employ 20,000 workers in the canning seasons and you meet annual payrolls of almost \$6,000,000 plus another \$1,600,000 for farm labor."

All this makes Ohio canned food manufacture a very important segment of the state's industrial economy."

C. W. Bohrer of the Washington Research Laboratory also appeared on the Ohio program. He presented a "Report on the N.C.A. Bacteriological Survey during 1949," a review of the investigations of the N.C.A. Mobile Field Laboratory during the recent packing season.

Copies of Mr. Bohrer's paper were sent by N.C.A. to the trade papers.

Tennessee-Kentucky Canners

The Tennessee-Kentucky Canners Association will hold its 1950 annual meeting February 13-14 at the Andrew Jackson Hotel in Nashville, Tenn., it is announced by C. Hays Hollar, secretary-treasurer.

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